



## Christmas Party Menu 2022

2 courses £32 - 3 courses £35  
£10.00 per head non-refundable deposit

celery, apple & tomato soup (V)(VG)GF

trio of salmon; beetroot, pink peppercorn & gin gravadlax, whiskey & orange marmalade gravadlax, lambton & Jackson deep smoked salmon served with horseradish crème fraiche, pickled cucumber, brown bread & butter GF

chicken liver pate, cranberry sauce, sunflower rye melba toast GF

baked Portobello mushroom stuffed with roasted pepper relish, topped with goats cheese, balsamic dressed rocket(V)(VG)GF

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roast essex turkey, orange sage & chestnut stuffing, honey roasted carrots & parsnips, roast potatoes, brussel sprouts, roast gravy, cranberry sauce GF

vegan nut roast, green vegetables, roast potatoes, brussel sprouts,  
vegan roast gravy (V)(VG)

venison, pancetta & red wine puff pastry pie, wholegrain mustard mash, kale,  
jus GF

seabass, Jerusalem artichokes, crushed new potatoes, fennel,  
walnut & orange spiced salad GF

wild mushroom, leek, camembert & truffle gratin, green beans, new potatoes  
(V) GF

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christmas pudding, brandy butter

hot chocolate pot, fresh berries, marshmallow biscotti for dipping GF

baked spiced orange & cranberry cheesecake, brandy & orange sorbet

christmas yule log roulade, fresh cream GF

(V) vegetarian (VG) can be done Vegan (GF) is or can be done gluten free

please inform us of dietary requirements when ordering - we cannot guarantee that dishes do not contain nuts or bones

